

Caseins from bovine colostrum and milk strongly bind piscidin-1, an antimicrobial peptide from fish

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Caseins from bovine colostrum strongly bind piscidin-1

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Characterisation of chemical, microbial and sensory profiles of commercial kombuchas

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Development and optimisation of HILIC-LC-MS method for determination of carbohydrates in fermentation samples

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Development of fermented oat-based drink

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Effect of enzymelassisted hydrolysis on brewer's spent grain protein solubilization – peptide composition and sensory properties

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